

FEES AND CHARGES

(Subject to change prior to event confirmation)

1. Usage Fee:

Includes use of the Carriage House, and use of our standard glassware, dishware, flatware, banquet tables & chairs, linens, and an on-site event coordinator.

Non-profit Organizations & Government Agencies

(You must provide your non-profit tax identification number)

| | Tuesday through mid-day Friday | Mid-day Friday through Saturday evening |
|-------------|--------------------------------|---|
| 0-50 guests | \$250 | \$500 |
| 51 + guests | \$400 | \$800 |

Corporate and Personal

| | Tuesday through mid-day Friday | Mid-day Friday through Saturday evening |
|-------------|--------------------------------|---|
| 0-50 guests | \$500 | \$1,000 |
| 51 + guests | \$800 | \$1,600 |

2. Labor, Service, and non-alcoholic beverage, per-person: \$12.50

Non-alcoholic beverage includes Coffee, Hot Tea, and Iced Tea.
Coca-Cola products will be served upon the request of your guests.

3. Labor for pre-dinner Reception involving food or beverage service, per person \$ 3.00

4. Security Fee (Carriage House only - 2 hour minimum), per-hour: \$56.40

5. Per-person food prices are found with the menu.

PLEASE NOTE: You will be billed directly by the caterer for the food, and this payment is due the day of your event.

6. Miscellaneous Fees and Charges which may apply:

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| State Holiday Surcharge | \$400.00 |
| Additional Event time, per hour | \$100.00 |
| Additional Set-up time, per half hour | \$ 75.00 |
| 47" LCD TV with 2 self-powered external speakers | \$175.00 |
| DVD Player | \$ 25.00 |
| Multimedia Projector | \$ 75.00 |
| Lectern, Microphone | \$ 50.00 - 150.00 |

SIDE SALADS

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| Farmers Market Garden Salad | \$4.75 |
| <i>mixed greens, tomato, cucumber, carrot, garlic croutons</i> <i>creamy herb dressing</i> | |
| Classic Caesar Salad | \$4.75 |
| <i>romaine, garlic croutons, diced tomato garnish</i> <i>creamy Caesar dressing</i> | |
| Sunshine Spinach Salad | \$5.25 |
| <i>baby spinach, mandarin oranges, sliced strawberries, pecans</i> <i>raspberry vinaigrette</i> | |
| Italian Chopped Salad | \$6.00 |
| <i>romaine, radicchio, carrots, chick peas, tomato, purple onion</i> <i>hearty Italian vinaigrette</i> | |
| Harvest Salad | \$6.75 |
| <i>mixed greens, roasted apple, feta cheese, shaved fennel,</i> <i>chili-honey roasted almonds</i> <i>apple cider vinaigrette</i> | |
| Fiesta Salad | \$7.00 |
| <i>hearts of romaine, baby spinach, avocado, grapefruit, orange,</i> <i>black olives, shaved sweet onion, jicama</i> <i>citrus vinaigrette</i> | |
| Elegant Salad | \$7.25 |
| <i>baby field greens, candied walnuts, dried cherries, chevre</i> <i>champagne vinaigrette</i> | |
| Five Crowns Salad | \$7.25 |
| <i>baby field greens, chopped dates, crumbled bacon, toasted almonds</i> <i>creamy tarragon dressing</i> | |

~ Gratuity Not Included ~ Customized Menus Available Upon Request ~

~ There may be a surcharge for groups of less than 30. ~

ENTRÉE SALADS

| | |
|--|---------|
| Greek Chicken Salad | \$15.00 |
| <i>mixed greens, chicken, Kalamata olive, cucumber, tomato, feta lemon oregano vinaigrette</i> | |
| French Market Chicken Salad | \$16.00 |
| <i>baby field greens, poached chicken breast, red and green grapes, toasted pecans, Brie cheese tarragon vinaigrette</i> | |
| Island Pork Tenderloin Salad | \$17.00 |
| <i>glazed pork tenderloin, baby spinach, Napa cabbage, red peppers, golden raisins, avocado curry lime dressing</i> | |
| Tea Smoked Chicken Salad | \$17.50 |
| <i>shredded cardamom & tea smoked chicken, red pepper, cabbage, carrots, pickled red onion spicy sriracha dressing</i> | |
| Thai Shrimp Salad | \$18.50 |
| <i>jumbo cocktail shrimp, rice noodles, snow peas, red bell pepper, green onion, julienne carrot, cilantro, mint, chopped peanuts spicy peanut dressing</i> | |
| Steakhouse Salad | \$19.00 |
| <i>mixed greens, sliced grilled NY strip steak, marinated Portobello mushroom, toasted pecans, shaved purple onion, Roma tomato, blue cheese crumbles, maple balsamic dressing</i> | |
| Salmon Nicoise Salad | \$19.00 |
| <i>grilled wild caught salmon on mixed greens with steamed red potatoes, haricot verts, grape tomatoes, Kalamata olives, eggs caper vinaigrette</i> | |

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ENTRÉES

| | |
|--|---------|
| Baked Chicken Enchiladas Supreme | \$13.00 |
| <i>layered corn tortillas, chicken, creamy tomatillo sauce with simmered black beans, Spanish rice</i> | |
| Penne a la Rosa | \$13.00 |
| <i>penne pasta, Italian sausage, spinach, creamy tomato sauce with Tuscan vegetable medley of zucchini, carrots, peppers</i> | |
| Bistro Chicken | \$14.00 |
| <i>boneless chicken, chunky tomato caper herb sauce with rotini pasta & artichokes</i> | |
| Boardinghouse Meatloaf | \$15.00 |
| <i>with beef, pork, garden vegetables served with scallion mashed potatoes, pan gravy, green beans with bacon</i> | |
| Colorado Beef Brisket | \$16.00 |
| <i>sliced slow roasted beef brisket, shallot mushroom sauce with cheddar green chile mashed potatoes, roasted carrots</i> | |
| Chicken Piccata | \$18.00 |
| <i>boneless chicken breast, lemon caper white wine sauce with linguine, wilted spinach</i> | |
| Chicken Marbella | \$19.00 |
| <i>green olives, capers, dried plums, white wine sauce with orzo, glazed carrots</i> | |
| Petite Tender Medallions | \$19.00 |
| <i>grilled beef medallions, whiskey butter, caramelized onions with poblano potato gratin, green beans almandine</i> | |
| Mediterranean Chicken | \$19.00 |
| <i>braised boneless chicken, butternut squash, figs, tomatoes lemon currant couscous, steamed broccoli</i> | |

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|---|---------|
| Chicken Parmigiana | \$19.00 |
| <i>breaded cutlet, basil marinara sauce, mozzarella & Parmesan with linguine, sautéed zucchini</i> | |
| Glazed Pork Loin | \$19.00 |
| <i>apple cranberry cornbread dressing, pan gravy with green beans with bacon</i> | |
| Savory Salmon | \$24.00 |
| <i>wild caught salmon fillet, cherry tomato-ginger sauce with pearl couscous, sesame broccoli</i> | |
| Salmon Salsa Verde | \$24.00 |
| <i>grilled wild caught fillet, citrus, parsley, capers with multi grain pilaf, zucchini, yellow squash, carrots</i> | |
| Roast Strip Loin of Beef | \$27.00 |
| <i>Cabernet mushroom sauce with winter squash medley, maple butter, fresh thyme green beans with caramelized shallots</i> | |
| Rack of Lamb | \$28.00 |
| <i>roasted with rosemary, thyme, garlic, Dijon, sliced into chops with roasted new potatoes, artichoke hearts, minted carrots</i> | |
| Roast Prime Rib of Beef (boneless) | \$30.00 |
| <i>rosemary au jus, horseradish cream with caramelized onion & gold potato gratin, roasted root vegetables</i> | |
| Roast Tenderloin of Beef | \$32.00 |
| <i>peppercorn crust, porcini herb sauce, horseradish cream with Parmesan leek mashed potatoes asparagus bundles wrapped in Prosciutto</i> | |

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DESSERTS

| | |
|--|--------|
| Fruit Cobbler Cake (<i>choose one</i>) | \$4.50 |
| <i>peach, mixed berry, apple or cherry with vanilla ice cream</i> | |
| Chocolate Laced Fresh Fruit | \$5.00 |
| <i>fresh seasonal fruit, lacy chocolate drizzle</i> | |
| Caramel Apple Upside-down Cake | \$5.00 |
| <i>yellow cornmeal cake, sliced apples, caramel drizzle</i> | |
| Raspberry Truffle Cake | \$5.25 |
| <i>dense chocolate cake, raspberry & chocolate glaze</i> | |
| Tuscan Lemon Olive Oil Cake (<i>seasonal</i>) | \$5.50 |
| <i>moist, rich lemon cake with grilled nectarines</i> | |
| Pear Spice Cake | \$6.00 |
| <i>moist spice cake, pecan praline topping</i> | |
| Nectarine & Blackberry Crostata (<i>seasonal</i>) | \$6.25 |
| <i>fresh nectarines & blackberries, orange cornmeal crust</i> | |
| Gluten Free Chocolate Cake | \$6.25 |
| <i>decadent chocolate cake, orange scented buttercream, cacao nibs</i> | |
| Torta Paradisio (<i>seasonal</i>) | \$6.50 |
| <i>delicate cake, figs & blackberries, mascarpone</i> | |
| Pear Frangipane Tart | \$6.50 |
| <i>classic French tart, poached pears, almond filling, butter crust</i> | |
| Roasted Clementine Tart (<i>seasonal</i>) | \$6.75 |
| <i>bittersweet chocolate ganache, roasted clementines, macadamia nut crust</i> | |
| Chocolate Lava Cake | \$7.00 |
| <i>rich chocolate cake, molten chocolate filling, raspberry coulis</i> | |
| Smoked Black Onyx Chocolate Cake | \$7.50 |
| <i>bacon marmalade filling, bourbon cream cheese frosting</i> | |

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